



THE ROSE CLUB

COCKTAILS AT THE PLAZA

As we see it, the bar is merely an extension of the kitchen, a philosophy that ensures your cocktail is made with the world's finest spirits, the freshest local ingredients, juices squeezed daily on premise, and that are precisely executed by a handful of the region's sturdiest barkeeps.

NEW GOTHAM DELIGHTS



IMPERIAL PLAZA

The distinctive complexity of Blume Marillen
Apricot Eaux-de-Vie balanced with rich notes
of house-made clover honey syrup,
freshly-squeezed lemon juice, charged with brut champagne.
\$28

POMEGRANATE AND CUCUMBER MOJITO

Hand-pressed English cucumber and fresh organic
mint bathed in an ocean of Bacardi Light,
freshly squeezed lime juice, pomegranate, and club soda.
\$21

STRAWBERRY RHUBARB TART

The summertime sweetness of sun-ripened strawberries matched with the
distinct tastes of Three Olive's vanilla vodka and Frangelico hazelnut
liqueur, then laced with a bit of fresh lemon and a dash of Fee brother's
rhubarb bitters to create a wonderfully seasonable treat.
\$22

LOUISIANA PURCHASE

Clement's Creole Shrub and hand-crushed celery are bathed in aromatic
Junipero gin with just a touch of organic agave nectar then finished with
freshly ground sea salt and pink peppercorns.
\$21

JASMINE DAIQUIARI

Relax and float away on a fragrant cloud of Jasmine with this rejuvenating
refreshment featuring Peruvian Bar Sol pisco paired with Maraska Kirsch
brandy, freshly squeezed lime and gently scented with a lovely jasmine
green tea.
\$21

FIRE AND FLOWER MARGARITA

A hot and odoriferous pairing of tropical pineapple and St. Germain
Elderflower liqueur, fired up with aged Sauza Tres Generaciones reposado
tequila and smashed jalapeno.
\$22

SUMMER IN SAUTERNES

Bonjour from France!!! Enjoy this exhilarating blend of fresh lime and
lemon juice, premium Belvedere citrus vodka, and Sauternes wine,
accented with a sugar rimmed glass and fresh lime zest.
\$23

UNFORGETTABLE CLASSICS



BLOODY MARY

The Plaza's own horseradish infused vodka mixed to delight with a classic medley of spices and hearty tomato juice garnished with traditional accompaniments and a jumbo shrimp.

\$21

THE PLAZA MANHATTAN

Legend has it that this drink's creation marked the inauguration of Gov. Samuel Tilden at a Manhattan Club party way back in 1874; experts place its invention several years earlier. Jim Beam Rye Whiskey stirred nimbly with Noilly Prat Sweet Vermouth and two magic dashes of Angostura Bitters.

\$20

THE ORIGINAL PLAZA CLOVER CLUB

"An old fashion drink", a visitor from the Bellevue Stratford bar of old in the City of brotherly Love, this classic is a combination of fresh raspberry, Lime and Plymouth gin and is a welcome guest at The Plaza anytime.

\$22



MOSCOW MULE

Vodka's first cocktail triumph dating back to the early 1940's and New York's Markham Hotel. Grey Goose Vodka smothered in puréed ginger and freshly-squeezed lime juice, lengthened with club soda.

\$23

PIMM'S CUP

Originally created by London oyster bar owner James Pimm in 1840, this uniquely British concoction, as history has it, is best enjoyed during an english summer rain. Here in the States this novel libation can be enjoyed rain or shine; it's a mixture of citrus juices, cucumber, mint and Pimm's No.1 cup.

\$23

DARK AND STORMY

Named as Bermuda's national cocktail in 1858, this classic combines Gosling's Black Seal Rum and our own house-made ginger beer, finished with a touch of molasses.

\$22

SEASONAL SANGRIA

Made with seasonably ripened fruits, captivating spices and a blend of premium spirits and wines.

\$14

BEER SELECTION



DOMESTIC

Budweiser \$10

Bud Light \$10

Blue Point Toasted Lager \$11

Sierra Nevada Porter \$11

Coors Light \$10

Local 1 \$25 (750 ml.)

To create this beer, we use the old technique of 100% bottle re-fermentation, a practice now rare even in Europe.

Behind the full Golden color you'll find an alluring aroma, a dynamic complex of flavors.

IMPORT

Stella Artois \$12

Hitachino White Ale \$16

Duvel \$12

Chimay Rouge \$16

Schneider Weisse \$14

Lindeman's Framboise \$16

Samuel Smith's I.P.A \$14

Guinness Stout \$12

Corona \$10

NON-ALCOHOLIC

St. Pauli Girl \$10



WATERS FROM AROUND THE WORLD

Still Small Bottles

Voss Artesian, Norway \$9

Fiji Artesian, Fiji Islands \$9

Still Large Bottles

Fiji Artesian, Fiji Islands \$14

Evian Christain Lacroix, France \$12

Voss Artesian, Norway \$12

Sparkling Small Bottles

San Pellegrino, Italy \$8

Voss Artesian \$9

Sparkling Large Bottles

Badoit, France \$14

San Pellegrino, Italy \$12

Voss Sparkling, Norway \$12



WARM COFFEE DRINKS

THE ROSE CLUB HOT TODDY \$19
Clove Spiced whiskey, apple spiced tea, citrus
organic clover honey

TRADITIONAL IRISH COFFEE \$21
Jameson's Irish Whiskey, Sugar, Coffee and Heavy Cream

CENTRAL PARK \$16
Kahlua, Bailey's, Grand Marnier, Hot Chocolate,
Whipped Cream



SPECIALTY COFFEES AND TEAS

CAFFE FILTRO \$10
illy brewed American style

THE PLAZA TEA SELECTION \$10
Choose between Black, Herbal and Green

ESPRESSO
The essence of coffee
Single \$7 Double \$9

CAPPUCCINO \$10
Gently blended with milk foam

CAFFE LATTE \$10
Partnered with steamed milk

MOCHA \$10
Dark Chocolate

BOTTLED VINTAGES



WHITE WINE

3070	Pinot Grigio, Terlano , Alto Adige 2006	\$60
3225	Sauvignon Blanc, Michele Redde Les Tuilières, Sancerre 2005	\$60
3400	Chenin blanc, Chateau de Montfort, Vouvray 2005	\$115
3100	Viognier, E. Guigal 2005	\$120
3460	Riesling Kabinett, Rudolph Müller Piesporter Goldtröpfchen , Mosel 2005	\$40
3950	Chardonnay, Hanzell, Sonoma 2005	\$150
4075	Chardonnay, Cape Mentelle, Margaret River 2005	\$65
3650	Chardonnay, Domaine Vocoret, Chablis Grand Cru Blanchots 2005	\$110
3700	Chardonnay, Bouchard Père et Fils, Le Montrachet Grand Cru 2005	\$875
3610	Gewürztraminer, Domaine Paul Blanck Classique 2006	\$90

RED WINE

6425	Gamay, Chateau de Jacques Cru Beaujolais Moulin-à-Vent 2005	\$50
6050	Pinot Noir, Domain Grivot, Nuit St. Georges	\$185
6125	Pinot Noir, Donum Estate, Russian River 2005	\$145
7675	Tempranillo, Emilio Moro, Ribera del Duero 2004	\$100
6600	Cabernet Sauvignon, BV Georges de Latour Private Reserve, Napa 2004	\$250
6775	Cabernet Sauvignon, Pepper Bridge, Columbia Valley 2003	\$135
6576	Meritage, Opus One, Napa 2005	\$375
6450	Cabernet blend, Chateau Montrose, St. Estèphe 2ème Grand Cru Classé 2001	\$570
6475	Cabernet blend, Chateau Pontet-Canet, Paulliac 5ème Grand Cru Classé 1999	\$165
7000	Syrah, E. Guigal Château d'Ampuis, Côte Rôtie 2000	\$170
7035	Syrah, August Clape, Cornas 2004	\$205
7425	Nebbiolo, Ceretto Bricco Asili, Barbaresco 1997	\$215
7375	Super Tuscan, Tenuta del Terriccio Tassinaiia 2003	\$100
7600	Medusa Lovers Lane Vineyard, Napa 200	\$90



CHAMPAGNE

	Glass	Bottle
IV, Brut, Veuve Clicquot, Yellow Label	\$29	\$140
Multi -Vintage, Brut, Krug, Grande Cuvée		\$444
Moët & Chandon, Dom Pérignon 2000		\$495

DESSERTS

\$12

CHOCOLATE POT DE CRÈME
Chocolate Streusel, Chantilly

CRÈME FRAÎCHE CHEESECAKE
Strawberries, Mint Chip Ice Cream

LEMON MERINGUE
Tart, Lemon Verbena Sorbet

RASPBERRIES
Framboise, Chantilly

HOUSEMADE COOKIES

ICE CREAM OR SORBET
Choice of Three Flavors

PRIX FIX DINNER MENU

available after 6pm

\$40

Atlantic Lobster Bisque
or
Organic Mixed Greens

Grilled Salmon Bayaldi
or
New York Strip and Frites
or
Mediterranean Vegetable Tagliatelle

Trio of Sorbet - Raspberry, Mango and Lemon
or
Crème Fraîche Cheesecake with Strawberries



CAVIAR

Iranian Osetra: \$225 per oz French Sevruga: \$200 per oz
Buckwheat Blini, Classic Garnishes

MARKET SELECT OYSTERS

6pc. \$18 / 12pc. \$ 32

SPRING PEA AND MINT SOUP

With Multigrain Crisp \$14

THE PLAZA CHOPPED SALAD

Chicken, Applewood Smoked Bacon, Avocado, Tomato,
Egg, Roquefort Cheese, Lettuce and Shallot Vinaigrette \$22

THE PLAZA CAESAR SALAD

With Roasted Olive Oil Croutons and Chive \$14

Add: Sautéed Shrimp or Free Range Chicken Breast \$20

JUMBO SHRIMP

Marinated in Virgin Olive Oil and Fresh Herbs, Louis Dressing \$18

ARTISINAL GRILL CHEESE

Gruyere and Sharp Cheddar on Flat Bread
Red Tomato Salad and Chives \$18

ALL NATURAL ANGUS BEEF BURGER

Aged Cheddar and Bacon, Mixed Mushrooms,
Organic Tomato, Brioche Bun, Mixed Pepper Mayonnaise \$22

MINI LOBSTER AND CRAB BURGERS

Tomato Tartar Sauce, Spiced Potato Fries \$18

REUBEN MINIS

Caraway Pretzel Bread, Uplands Pleasant Ridge Cheese, Sauerkraut,
Whole Grain Mustard Mayonnaise \$16


ORGANIC CHICKEN CLUB

Applewood Smoked Bacon, Vermont Cheddar on Toasted Focaccia \$20

SELECTION OF CHEESES

Roasted Local Apple, Candied Spicy Pecans, Mixed Toasts \$20

Chef de Cuisine Gene Cormier

As part of The Plaza's commitment to environmental stewardship, this menu
contains locally sourced, organic, or sustainable items wherever possible. All cuisine
is prepared without artificial trans fat.  Created using fresh and nutritionally

balanced ingredients,

The Plaza Lifestyle Cuisine dishes contribute to optimal health and wellness

SPIRITS

VODKA

Absolut	\$16
Belvedere	\$18
Chopin	\$18
Grey Goose	\$18
Grey Goose Le Citron	\$18
Grey Goose L'orange	\$18
Ulitmat	\$18
Imperia	\$19
Ketel One	\$18
Pravda	\$19
Stolichnaya	\$18
Stolichnaya Elit	\$25

GIN

Aviation	\$16
Bombay Sapphire	\$16
Boodles	\$16
Hendrick's	\$16
Junipero	\$18
Plymouth	\$19
Tanqueray No. Ten	\$18

RUM

Pyrat XO Reserve	\$18
10 Cane	\$18
Appleton VX	\$18
Appleton 21 Yr	\$24
Abuelo Anejo 7 Yr	\$14
Bacardi 8 Yr	\$18
Captain Morgan	\$16
Clement Rhum Homere	\$26
Clement Rhum XO	\$32
Flor de Cana 21 Yr	\$21
Gosling's Black Seal	\$17
Myers's Dark	\$14
Ron Zacapa 23 Yr	\$18
Agua Luca Cachaça	\$16
Leblon Cachaça	\$16

TEQUILA

Don Julio Blanco	\$16
Don Julio Reposado	\$17
Don Julio 1942	\$26
El Tesoro Paradiso	\$40
Iran Centenario Leyenda	\$65
Milagro Select Barrel Silver	\$24
Milagro Select Barrel Anejo	\$32
Partida Blanco	\$18
Partida Reposado	\$21
Partida Anejo	\$24
Patron Silver	\$18
Patron Reposado	\$21
Patron Anejo	\$24
Patron Platinum	\$45
Tequila Tres Generaciones Plata	\$16
Tequila Tres Generaciones Reposada	\$19
Tequila Tres Generaciones Anejo.	\$22

MEZCAL

Del Maguey Pechuga	\$38
Del Maguey Tobala	\$18

AMERICAN WHISKEY

Jack Daniel's	\$14
Knob Creek	\$16
Masil Hayden's	\$16
Plantation's	\$18
Bookers	\$24
Elijah Craig 18 Yr Single Barrel	\$21
Jack Daniel's Single Barrel	\$19
Makers Mark	\$18
Mitcher's Single Barrel Rye	\$18
Makerac 6 Yr Rye	\$18
Happy Van Winkle 20 Yr	\$25
Wild Turkey Rare-Breed	\$16
Voodford Reserve	\$16



THE ROSE CLUB MENU



For martini measures an additional \$3.00 will be charged

COGNACS

COURVOISIER L'ESPRIT

The most exclusive brandy ever created, comprised of brandies from the finest centuries, some exceeding 200 years.

Luxuriously flavorful finish.

\$625

HENNESSY ELLIPSE

Blended from the most exceptional eaux de vie of seven master blenders. Aromas of crystallized fruits and wild roses intermingle, nothing is over-dominant, with an excellent long finish. Limited availability of only 2,000 bottles worldwide.

\$785

FRAPIN CUVÉE 1888

Cuvée 1888 is a blend of aromas including dried fruits with orange notes. Exceptional flavor and length on the palate.

Limited edition carafe.

\$650

HINE LUXURY TALENT

Aged up to 200 years. Aromas of spices, delicately scented flowers, and candied fruits, with a silky with long finish.

\$995

LOUIS XIII BLACK PEARL

The custom decanter, hand-crafted by artisans at Baccarat, is black crystal with platinum accents. Rémy Martin Louis XIII

Cognac contains a blend of more than 1,200 lots

up to 100 years old.

\$2,500

Hine Antique XO	\$35
Davidoff Classic and Extra	\$38
Courvoisier XO	\$40
Martell L'Or	\$175
Rémy Martin Louis XIII	\$275
Hennessy Richard	\$325

CANADIAN WHISKEY

Canadian Club	\$16
Crown Royal	\$18
Seagram's VO.	\$17

IRISH WHISKEY

BlackBush	\$16
Bushmills 16 Yr	\$25
Bushmills 21 Yr	\$35
Jameson 12 Yr	\$16
Jameson 18 Yr	\$25
Jameson Vintage Reserve	\$38

APPLE BRANDY

Boulard Calvados Vintage 1979	\$42
Boulard Calvados Vintage 1981	\$45
Laird's Applejack 12 Yr	\$18

ARMAGNAC AND BAS-ARMAGNAC

Château Busca Hors d'Age	\$28
Jean Danflou Exceptionnel	\$24
Larresingle VSOP	\$21
Laubade Bas Armagnac Vintage 1900	\$225

GRAPPA

Banfi Aqua Vitea	\$18
Maschio Prime Uve Nere	\$25

EAUX DE VIE

Blume Marillen Apricot Eau de Vie	\$16
Massenez Poire 'Prisonière	\$18
Massenez Framboise	\$18

SINGLE MALTS

ISLE OF SKY

Islisker 10 Yr \$20

ISLAY

Islaphroig 10 Yr \$18

Islaphroig Quarter Cask \$25

Islowmore 25 Yr \$55

LOWLANDS

Isluchentoshan 10 Yr \$17

Isluchentoshan 21 Yr \$32

Islenkinchie 10 Yr \$17

SPEYSIDE

Islalvenie 12 Yr "Doublewood" \$21

Islalvenie 15 Yr \$18

Islalvenie 17 Yr "Sherryoak" \$25

Islalvenie 21 Yr "Portwood" \$35

Islalvenie 30 Yr \$70

Islenrothes Vintage 1991 \$25

Islenfiddich 12 Yr \$17

Islenfiddich 21 Yr \$40

Islacallan 12 Yr \$18

Islacallan 18 Yr \$45

Islacallan 30 Yr "Fine Oak" \$125

Islhe Glenlivet 12 Yr \$16

Islhe Glenlivet 21 Yr Archives \$40

Islhe Glenlivet Vintage 1964 \$225

ORKNEY

Islhighland Park 12 Yr \$16

HIGHLANDS

Glenmorangie Lasanta \$19

Glenmorangie Nectar d'Or \$18

Oban 14 Yr \$22

PREMIUM BLENDS

Dewar's White Label \$16

Dewar's 12 Yr \$18

Dewar's Signature \$25

Chivas 12 Yr \$14

Chivas 18 Yr \$24

Chivas 25 Yr \$50

Johnnie Walker Green Label \$30

Johnnie Walker Gold Label \$35

Johnnie Walker Blue Label \$65

"VATTED MALTS"

Compass Box Oak Cross \$25

Compass Box Hedonism \$55

